



WELCOME

The Stonegrill is a unique dining experience.

All meals are served on a 400 degree special volcanic stone and cooked at your table by you. Not only will every single juicy bite be full of flavour and cooked to your liking, but the stone grill cooking method is internationally recognised as one of the healthiest methods of cooking and is supported by the National Heart Foundation. All the meats that we have selected are MSA certified.

Meat Standards Australia is an independent standard used to guarantee that MSA graded Beef and Lamb consistently meets expectations regarding flavour, juiciness and tenderness. To complete this incredible dining experience we have developed a selection of matching wines to compliment and accentuate the best in all meats served at Stonegrill Steakhouse, so just let our staff guide you through this exclusive dining experience and enjoy your meal in addition to some of the extras our chefs have prepared for you.

Paolo de Luca

Executive Chef

STARTERS

BREAD AND BUTTERS

9

Hot homestyle bread served with a selection of infused butters
(Chilli, Garlic & Parsley and Porcini & Truffle)

MIXED OLIVES

9

A selection of pan fried garlic and rosemary infused mixed olives

ENTREES

ST. JACK'S SCALLOPS

18

Pan fried scallops, flambé with brandy and finished with a
champignon mushroom creamy sauce

DEVILS MARBLES

15

Crumbed Arborio rice infused with Spanish saffron and lemon skin,
with a heart of melted cheese and a hint of chilli.
Served with Ajvar sauce

BUFFALO AND SALMON

18

A buffalo mozzarella with a creamy heart, Tasmanian
smoked salmon, served with fennel, cucumber and finished
with EVOO

AUTUMN ROASTED SALAD

15

Charred witlof and raddicchio topped with a pomegranate and orange dressing

CHILLI AND COCONUT PRAWNS

18

Crispy wrapped prawns with a fragrant chilli & coconut dressing

GRILLED CHORIZO ROMESCO

17

Scored and grilled mild spiced chorizo served with Spanish romesco sauce and finished with cured egg yolk

STONEGRILL

ALL STONEGRILL MEALS ARE SERVED WITH YOUR CHOICE OF ROASTED POTATOES & STIR FRIED VEGETABLES OR FRESH SEASONAL GARDEN SALAD AND CHIPS & ONE SAUCE

WAGYU SELECTION

TAJIMA WAGYU SCOTCH FILLET MS8+ 250GR 69

Raised in Northern Victoria, this crossbred Wagyu is fed a specially formulated Japanese diet for a minimum of 400 days.

TAJIMA WAGYU RUMP STEAK MS6+ 300GR 36

Raised in Northern Victoria, this crossbred Wagyu is fed a specially formulated Japanese diet for a minimum of 400 days.

BEEF, LAMB PORK AND CHICKEN SELECTION

SOUTHERN PRIME EYE FILLET 300G 42

From small beginnings in the 1970s, this Southern Victorian family owned business has evolved to become a leader in ethically grown, 100% hormone, GMO and antibiotic free meat.

LITTLE JOE SCOTCH FILLET 300G

42

Naturally raised by farmers in southern Australia, Little Joe is a grass fed beef with a minimum marble score of 4. Additionally, the JBS Farm Assurance program ensures high standards of animal welfare and environmental stewardship.

RIVERINA BLACK ANGUS RUMP STEAK 300G

27

150G

16

Grainge Angus Beef originates from the fertile Riverina region of NSW, where specially selected Black Angus cattle are fed a grain based diet for an average of 120 days.

1/2 KG GREAT SOUTHERN PINNACLE T-BONE

44

Raised on a pure grass fed diet and free from added hormones and antibiotics, Great Southern Pinnacle is perfectly suited for those who want confidence their beef has been raised in an all natural manner, but without compromising on flavour, juiciness and tenderness.

N.Y. RIVERINE STRIP LOIN

300G

29

150G

17

Grass-fed Riverine Beef is produced from carefully selected prime quality cattle that are raised in the lush, temperate Riverine region of Australia.

WHITE PYRENEES 5 PIN RACK OF LAMB

39

White Pyrenees Lamb is premium pasture fed lamb sourced directly from the foothills of the Pyrenees ranges.

BYRON BAY BERKSHIRE PORK CUTLET 300G 30

Berkshire pigs, originally from England, are one of the oldest pig breeds known to man. They naturally grow slowly, allowing high levels of Marbling. Byron Bay Berkshires are raised in the Pristine Northern Rivers region of New South Wales. "Berkshires are to Pork what Wagyu is to Beef".

MARINATED CHICKEN BREAST 24

Chicken breast marinated with a selection of fresh Mediterranean herbs.

MIXED GRILL 39

A juicy selection of rump steak, lamb cutlets, chicken breast with seasoned Roma tomato

BUNGLE BUNGLE PLATTER FOR TWO 139 **AND A GLASS OF WINE**

A selection of our prime meats accompanied with buttered vegetables and roasted spuds, a selection of our sauces, chips, oven roasted breads and two glass of red or white house wine

PLEASE BE AWARE OF THE HIGH TEMPERATURE OF THE STONE
DO NOT TOUCH IT WITH BARE HANDS.
IF YOU NEED ASSISTANCE PLEASE ASK OUR FRIENDLY STAFF.

SEAFOOD SELECTION

BARRAMUNDI FILLET 27

SALMON FILLET 27

marinated with fresh herbs, served with roasted garlic and lime aioli or our chef seafood sauce infused with brandy, lime, basil and soy

SEAFOOD MIXED GRILL 38

Marinated Salmon and Barramundi fillet, prawns and scallops served with a lime and roasted garlic aioli or our chef seafood sauce infused with brandy, lime, basil and soy

VEGETARIAN MEDLEY WITH HALOUMI CHEESE 23

A selection of fresh seasonal vegetables and haloumi cheese, served with Ajvar sauce

EXTRAS

3 Prawns (on stone)	9
3 Scallops (on stone)	10
Garden salad	7
Steak house chips (serves 2)	8
Steak house Cajun chips (serves 2)	8
Seasonal vegetables	7

SAUCES

Creamy mushroom sauce
Green peppercorn sauce
Diane sauce
Light chilli mint sauce
Garlic and lime aioli
Chefs seafood, soy and lime creamy sauce

KIDS MENU

Our kids menu is available for under 12`s only.

CHICKEN SCHNITZEL 14

In house crumbed chicken breast served with chips and tomato, BBQ or aioli sauce

FISH AND CHIPS 14

In house crumbed flat head tail served with chips and tomato or aioli sauce

SPAGHETTI BOLOGNESE 14

Grandma`s Bolognese recipe tossed with spaghetti

VANILLA GELATO 7

With fairy floss and home made chocolate or butterscotch sauce

**PLEASE BE AWARE THAT YOUR CHILDREN
MIGHT BE SEATED CLOSE TO ONE OF OUR EXTREMELY HOT STONES.
WE KINDLY REQUEST THAT YOU SUPERVISE
YOUR CHILDREN AT ALL TIMES.**

DESSERTS

SMASH & CRASH

12

Our signature house dessert.

An artisan vanilla bean gelato, on a cold stone served with your choice of the following -

SELECT 2 -

Brownie crumbs

Crystallised chocolate

Seasonal fruit

Honeycomb

SELECT 1 -

House made chocolate topping

Berry coulis

Dulce de leche

TWISTED PANNA COTTA

11

Blueberry and lavender panna cotta with pistachio praline, blueberry coulis and baby mint

PEAR & RICOTTA CANNOLI

11

Vanilla bean, pear & ricotta inside a crunchy shell and finished with crumbed pistacchio

LEMON CURD TART

11

A zingy lemon curd in a short biscuit shell with Italian meringue

COFFEE AND CHOCOLATE CAKE

11

Flourless chocolate fudge cake with coffee crumbs and clotted cream